

**MECKLENBURG CHLORIDE OF CALCIUM WATER**—only known water of its kind in the world. Powerful agent in Catarrhal Conditions of Stomach and Bowels, Glandular Enlargements and Bone Diseases. It cures Eczema, Chronic Ulcers and all Blood and Skin Diseases.

**MECKLENBURG LITHIA WATER** endorsed by leading physicians for CALCULI or STONE IN THE BLADDER, GOUT, RHEUMATISM, and diseases arising from URIC ACID CONDITIONS.  
The Lithia Cures BRIGHT'S DISEASE.

# MECKLENBURG MINERAL SPRINGS

CHASE CITY, VIRGINIA

Dr. George Ben Johnston, of Richmond, Says:

"The Mecklenburg Lithia is second to none, and the Chloride of Calcium is unique. Such a combination (of waters) does not to my knowledge exist anywhere else."

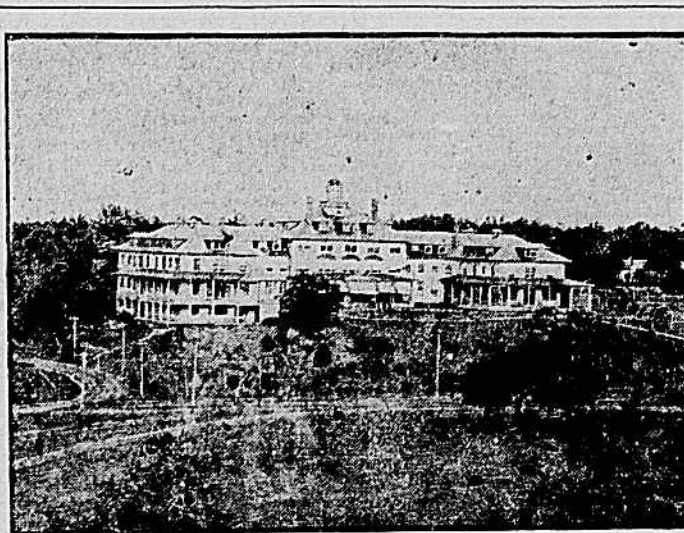
HIGHEST AWARDS were presented to Mecklenburg Lithia and Chloride of Calcium Waters at WORLD'S FAIR at Chicago; LOUISIANA PURCHASE EXPOSITION at St. Louis; at TER-CENTENNIAL EXPOSITION at Jamestown; and at various STATE FAIRS and EXPOSITIONS.

## The Mecklenburg is a Model Hotel.

An ideal resort for health, rest, pleasure and comfort. No other place in the South combines as much. Hotel thoroughly modern, in excellent running order, all the year round. Service and cuisine the best. Electric lights, steam heat, elevator, long distance telephone, including complete water and sewerage system. Perfect drainage. Rooms, single and en suite—150 in all—with and without bath. Elegant Ball-Room. Public and Private Parlors. Reception, Reading and Smoking Rooms. Excellent Livery. All Field Sports. Hunting in Season. Fox-Hunts a Specialty. Daily Concerts by Superb Orchestra.

## The Mecklenburg is a Model, Up-to-Date Sanatorium.

The best equipped Hydrotherapeutic Department in the South, which was designed by Dr. Simon Baruch, of New York city, and consists of all the modern water treatments, including the Baruch and Naheim Baths, with exercises for old and intractable cases of heart disease, weak heart, disturbance



HOTEL AND SANATORIUM

of the circulation, Angina Pectoris, &c., also the celebrated treatment used at the Arkansas Hot Springs.

The hot air cabinets, with the douche room, are especially adapted for the treatment of all rheumatic, gouty, neuralgia, kidney and uric conditions, liver, stomach and digestive disorders, nerve and blood troubles, and in all conditions where a combined tonic, alterative, eliminative and reconstructive treatment is necessary, and succeeds after all other known methods have failed.

This department is in charge of Dr. E. C. Laird, formerly of Hot Springs, and Battery Park, Asheville, and Buffalo Springs.

A competent corps of trained nurses, masseurs, in constant attendance. Handsome and extensive sun parlors.

## The Mecklenburg Bottling Houses.

The Lithia and Chloride Calcium waters, bottled for shipment in half-gallon bottles and five-gallon carboys. Capacity of works, 1,000 gallons per day.

The "Mecklenburg Sparkling" (carbonated lithia), combines all the qualities of a perfect drinking and table water. It is medicinal, palatable, beneficial, and an aid to digestion, and an ideal blender.

The Mecklenburg Ginger Ale, is a product combining all the merits and virtues of the celebrated Mecklenburg Lithia water, with the tonic effect of pure extract of ginger, and is the most palatable drink offered the public. It is healthful, refreshing and delicious.

# Address, Mecklenburg Mineral Springs Company,

CHASE CITY, VIRGINIA.

W. T. HUGHES, President.

W. D. PAXTON, Superintendent.

A. J. COOKE, Hotel Manager

## THE MECKLENBURG A GREAT INDUSTRY

(Continued From First Page.)

In each every day in the year. There is probably no hotel in the land that is better furnished, every room being supplied with handsome furniture, such as chiffoniers, spring beds, wardrobes, toilet arrangements, etc.

The hotel stands in a 145-acre plot of as lovely ground as can be found in the lands of Old Virginia, with a magnificent lawn in front, beautiful gardens to the sides and a park of splendid pines, oaks, dogwoods, birch, beech, etc., to the rear. This park extends nearly a mile to the rear, and is one of the most charming woodlands displays to be found on the map. Oak, pine, dogwood, beech and poplar trees furnish ample shade, while winding brooks, broad creeks and smaller limpid streams emit a cool air that is charming. Nature has thus blessed the place and art has added beautiful drives, delightful walks, romantic walks and evening hummocks that lure the seeker of rest and repose from the duties of every-day life.

**Country Life Also.** What may be termed an adjunct to the hotel life is a fifteen-acre garden immediately adjoining the hotel grounds. This garden, under the supervision of Captain John G. Lea, is a vegetable producer that is an object lesson for all the region round about. It furnishes all manner of vegetables for the hotel and sanatorium, and incidentally teaches the farmers of Mecklenburg county how they can make gardening and trucking to pay.

But the Mecklenburg does not stop at the garden in the matter of agricultural demonstrations. Three miles out Captain Lea runs "The Mecklenburg Farm." Here 140 acres are under cultivation, and all manner of truck, grasses, vegetables, grain, etc., are produced, and thus the visitors to the Mecklenburg are given an object lesson in modern Virginia farming. The visitors who come all the year round to the Mecklenburg from all parts of the country find out for actual observation what the alleged "worm out" lands of Old Virginia can do when properly tilled. The Mecklenburg is not only a health and pleasure resort, but under the able management of Colonel Hughes, it is in a sense an experimental farm and a "farmers' institute."

**A Splendid Clubhouse.** Other attachments of the hotel are a steam laundry, stables of large dimensions, in which are kept horses for pleasure driving, ponies for the children to ride, riders for the lame, halt and blind, and buggies for the far-away travelers to see the Mecklenburg world in, an electric plant to keep the whole place brilliantly lighted, a ten-ton ice plant to make the cooling substance, not only for the hotel, but the whole town, and a lawn and pasture ground for any number of sheep and cattle, not only to furnish milk and fresh beef and mutton and lamb, but to also afford picturesque

views of the moving herds on the landscape.

The club house, which is an annex to the hotel, is a place that is a comfort and a joy to the winter visitors—that is to say, the fox and bird hunters. The club house is an ample Colonial home in the outer edge of the grounds, and furnishes splendid quarters for the hunters, who flock here in the various hunting seasons. The club house is also used in other seasons by house parties, who come to enjoy the waters and the gaieties of the Mecklenburg, and yet, for one reason or another, wish to be a little exclusive.

**Hunters' Paradise.** The Mecklenburg is situated in the midst of a well-known hunting country, and has inclosed and protected, under control of Colonel Hughes, over 30,000 acres of game preserves, in which foxes are abundant, and quail, turkeys, deer and small game plentiful. This fact, added to the kennels of trained dogs, the excellent mounts and the experienced guides which the hotel provides, have justly won for the place the sobriquet of "The Hunters' Paradise."

The Mecklenburg hunting lodge, opened in the winter of 1907, is a delightful rendezvous for hunting parties, being situated in the heart of the preserves, eight miles from the hotel, in the best game section of the country.

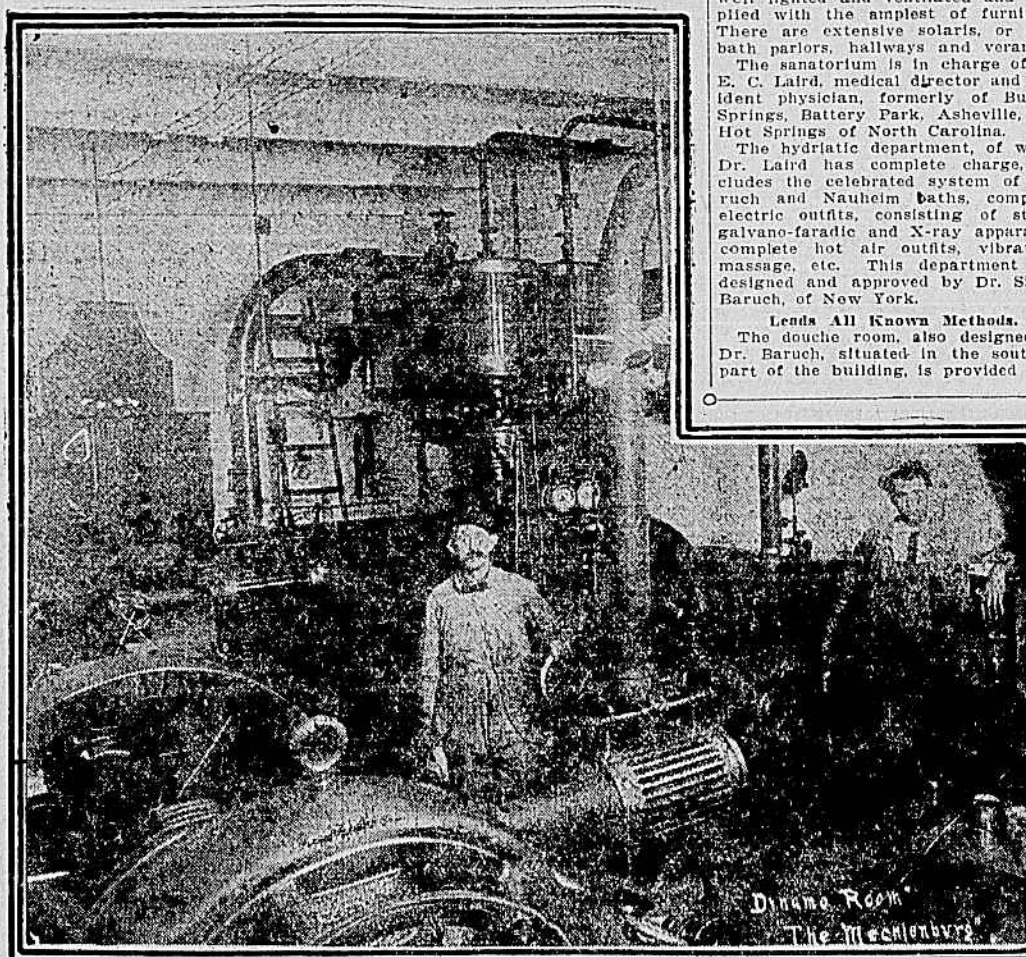
Recent seasons were phenomenal in the abundance of game and the number and cosmopolitan personnel of the hunters.

Fox hunts are almost daily, in their season, and prominent men from all over the country come annually for the Quail shooting. The Mecklenburg is the headquarters and the chosen permanent rendezvous of the Virginia-Carolina Fox-Hunters' Association, which holds its annual meet in October, and is one of the most delightful autumn attractions in Virginia, bringing together as it does the devotees of this typical Southern sport and their rival packs of hounds, in whose blood, as in their masters', runs the hunting strain of their famous ancestors.

**The Stables.** The Mecklenburg stables are so distinct a feature that a description of the place would be incomplete without a special mention of them. The splendid mounts and roadsters, forty in number, make riding and driving a delight during every season, and with the famous kennels of the Mecklenburg, the autumn and winter rendezvous for hunters from the North, East and West. During the past year an attractive addition has been made in the riding and driving ponies, especially for children. Riding parties of children are under the care of experienced horsemen.

**Proper Sanitary Arrangements.** But, returning to the hotel proper, The ballroom is large and spacious, affording dancing room for forty or fifty couples, and is large enough for any possible social function. On the same floor with the ball room are pool and billiard rooms, barber shops and manicure parlors and smoking rooms. When the hotel was erected attention was given to the sanitary ar-

## MECKLENBURG SCENES



ELECTRIC POWER PLANT

rangements and a complete sewerage system was provided for. The water supply to feed the sewerage system is perfect. It comes from two artesian wells of great depth, which flow, when necessary, 200,000 gallons per day. This immense volume of water is pumped into a reservoir, and thence into a 10,000-gallon steel tank on the top of the hotel building. The system of sewerage pipes extend from the hotel, a mile away, to a large creek. The water works also afford ample fire protection, and among the employees of the hotel an up-to-date fire brigade is maintained, who, under the guidance of a trained corps of night watchmen, are ever ready to meet any fire contingencies. However, a fire contingency has never arisen at

the Mecklenburg. The dining-room, which has a seating capacity of 200, is a lovely place to look upon. The cuisine is in charge of J. E. Zelus, a far-famed caterer, who has lately been engaged at a large salary to look after the creature comforts of the patrons of the house. By the way, Zelus is a man of large experience, and has catered for some of the most noted eating establishments of New York, Chicago and other cities where people rely very much on the dinner table.

**Modern Sanatorium.** The Sanatorium, while a part of the hotel, is to all intents and purposes a separate and distinct establishment. It is on the west side of the T which

forms the complete building, and, like the hotel proper, is thoroughly modern and equipped with steam heat arrangements, electric lights, and every other known convenience. Like the hotel, every room is an outside room, well lighted and ventilated and supplied with the amplest of furniture. There are extensive solaris, or sun-bath parlors, hallways and verandas. The sanatorium is in charge of Dr. E. C. Laird, medical director and resident physician, formerly of Buffalo Springs, Battery Park, Asheville, and Hot Springs of North Carolina.

The hydrostatic department, of which Dr. Laird has complete charge, includes the celebrated system of Baruch and Naheim baths, complete electric outfits, consisting of static, galvanic-faradic and X-ray apparatus; complete hot air outfits, vibration, massage, etc. This department was designed and approved by Dr. Simon Baruch, of New York.

**Lends All Known Methods.** The douche room, also designed by Dr. Baruch, situated in the southern part of the building, is provided with

acid conditions, liver, stomach, and digestive disorders, nerve and blood troubles, and in all conditions where a combined tonic, alterative, eliminative and reconstructive treatment is necessary, and succeeds after all other known methods have failed.

**The Bottling Industry.**

As before stated, it was only in recent years that the bottling of these famed waters was made an industry. The demand for them made the industry a necessity, and the management of late years was prompt to meet the demand. A bottling establishment was put in at the spring, and that it might be perfect, the most up-to-date machinery was installed, among other things a filter, that is a guarantee that every bottle of water that goes from the plant is pure. The two waters are put up in half-gallon bottles and in five-gallon carboys. In this shape the waters are shipped to every part of the country, and the demand has grown from year to year, until now the shipments amount to from one to two carloads per day.

Physicians in various parts of the country, knowing the superior quality of the Mecklenburg lithia water and its alterative powers, and also knowing the special value of ginger as a general tonic, and especially as a specific in cases of sick stomach and all of the nervous troubles known to women, and knowing also that too often the good effects of ginger were counteracted by its constipating tendency, thought they saw in the blending of ginger and the Mecklenburg lithia water a combination that was a discovery worthy of the thought of the twentieth century.

Numerous physicians urged Colonel Hughes to try the experiment of preparing a ginger ale, a combination of lithia and ginger, that would meet a condition which had long been troublesome. This led to the establishment of the ginger ale works in conjunction with the lithia water and calcium chloride bottling works. Mr. W. H. Gilham, who for a number of years had been the general manager of the Capitol City Bottling Works, of Atlanta, was employed to take charge of the ginger ale shop. Mr. Gilham is a first-class bottler and chemist, and he has put his knowledge and energy to the test in making the Mecklenburg ginger ale a superior product.

The ginger ale factory, if I may be allowed to call it by that name, was established as a part of the Mecklenburg bottling works in January last. It was a success from the word "go," and in less than a month the plant had to be enlarged to meet the demand for the ale. Because of the qualities bestowed upon the ginger ale of this factory met with a ready sale, and today the plant is pushed to its utmost capacity to meet the demand. The shipments amount to a carload per day. In the manufacture of the ale the makers use the pure ginger root extracts, unadulterated with capsaicum or red pepper, and only pure granulated sugar, instead of saccharine, is used as a sweetener.

**Modern Appliances Used.** The bottling plant, as a whole, is a complete manufacturing establishment, employing a large number of hands, and is supplied with an up-to-

date outfit. The celebrated Noxall filter is used, and every drop of the water is conveyed from the springs through this filter into porcelain lined tanks, and bottled therefrom. The bottles, before being used, either for water or for the ale, are carried through a bottle washing and sterilizing machine, which renders them antiseptically pure before they are filled.

The two waters are put up in half-gallon bottles and in five-gallon carboys for shipment, and the ginger ale is put up in small bottles and carboys for carload shipments. The shipments from the bottling establishment now amount to about 1,500 gallons per day, including the sparkling carbonated lithia, which has become wonderfully popular as a table water.

By the way, the sparkling carbonated waters, put up in the Mecklenburg bottling establishment, have become famous and have done their part to make the place popular. The carbonated Mecklenburg lithia has taken an enviable position on the tables of the famous restaurants and uptown hotels of New York. But this carbonated water is but a side issue with the Mecklenburg folks. They know what good the plain waters are doing to humanity, and they are satisfied with those results. The total output of the bottling works is 1,200 to 1,500 gallons per day.

**Pride of the Commonwealth.** It is worthy of mention that the lithia and chloride calcium waters of the Mecklenburg Mineral Springs have been prize-winners at the various big expositions and all of the State fairs where they were put on exhibition. At the Columbian Exposition at Chicago in 1893 the Mecklenburg came off with first honors and the gold medal. The same was true at the World's Fair at St. Louis in 1901 and at Jamestown last year the gold medal came again to the Mecklenburg.

At Jamestown the board of awards, who gave the medal, was made up of some of the most eminent chemists in the country, among them Dr. W. H. Wiley, chief of the Bureau of Chemistry of the Department of Agriculture of the United States government; Dr. John H. Long, professor of chemistry and director of laboratories of the Northwestern University, of Chicago; Dr. F. W. Clarke, chief chemist of the United States Geological Survey, and Charles Richard Dodge, of the Cosmos Club, Washington. The increase in the sales of the Mecklenburg waters for the past four years has been 100 per cent. yearly.

The summer season at the Mecklenburg is just opening, and from now until frost the house will likely be crowded with people in search of rest, recreation and health, and then the winter season will find the place well filled with rheumatics and others in search of health, and with hordes from the North and from all parts of Virginia and North Carolina. The Mecklenburg is an all-the-year-round resort, where one can regain health and at the same time enjoy the pleasures of life.

The Mecklenburg is, in short, a great Virginia industry, of which the whole State is or should be proud.